



Langhe DOC Arneis

Area: Low Langa hills

Originates from the indigenous vineyard, cultivated in purity on calcareous soils with traces of sandstone.

The soft crushing, thanks to a pneumatic press, preserves scents and structures found in the wine. The fermentation at controlled temperature avoid every kind of oxidation and the wine coming from it will not be treated, except for the classic filtering. Arneis wine is finally cold-stabilized and microfiltered in order to be bottled with low sulphite levels.

Straw yellow colour with greenish reflections, it has a rich bouquet of floreal scents, herbs, honey and citrus-fruit. Its relevant alcohol content brings to mouth lots of softness and a little bitter hint.

It matches fish-based courses, piedmontese appetizers, white meats.

To be served in large goblets.